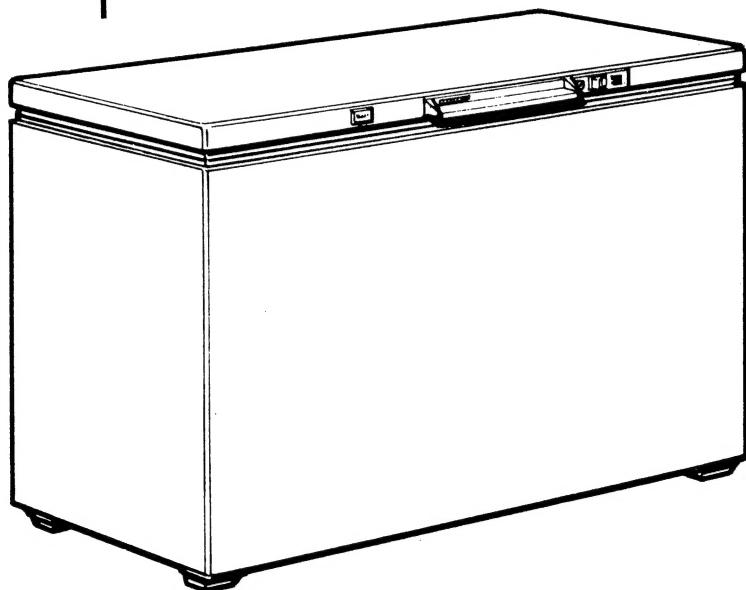


Electrolux



how to use
CHEST FREEZERS
TC93 & TC125

PLEASE HELP

IF THIS APPLIANCE IS REPLACING AN OLD REFRIGERATOR OR FREEZER WHICH IS GOING TO BE SCRAPPED, WE ASK YOUR ASSISTANCE IN PREVENTING CHILDREN FROM BECOMING TRAPPED INSIDE THE OLD MODEL BY ENSURING THAT ITS DOOR OR LID IS REMOVED BEFORE DISPOSAL.

FREEZER SYMBOL

The symbol  signifies that the freezer is suitable for the long-term storage of frozen food, and can also be used for freezing fresh food.

INSTALLATION

After unpacking your freezer, the interior and its accessories should be washed as described later under 'Cleaning'.

The thermostat knob on model TC125 is situated in the motor compartment and is only accessible from the rear (see fig. 1). **Before placing this model in position, check that the thermostat knob is set at NORMAL.** (The thermostat knob on model TC93 is at the top and is accessible from above — see fig. 2).

If possible, the freezer should be located in a dry atmosphere, out of direct sunlight, and away from extremes of temperature. The freezer will be quite heavy when loaded and must therefore be stood on a firm, sound floor, and should be level.

For correct functioning of the cooling system, air must circulate freely over the freezer. To ensure this, a space of at least 50mm (2 inches) should be left free at the sides and front of the cabinet. The back of the freezer can be placed close to the wall, but should not touch it. Do not install the freezer in a small pantry or in any other place with restricted ventilation.

The cooling system is fitted with a 220V (nominal) motor which is suitable for use on 200 to 240V 50 c/s a.c. electricity supplies, and has a 3-wire mains lead which is intended for connection to a 3-pin plug and a properly earthed socket outlet.

IMPORTANT: The wires in the mains lead of this appliance are coloured in accordance with the following code:

GREEN-AND-YELLOW : EARTH BLUE : NEUTRAL BROWN : LIVE

As the colours of the wires in the mains lead may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:

The wire which is coloured GREEN-AND-YELLOW must be connected to the terminal in the plug which is marked with the letter E or by the earth symbol  or coloured green or green-and-yellow.

The wire which is coloured BLUE must be connected to the terminal which is marked with the letter N or coloured black.

The wire which is coloured BROWN must be connected to the terminal which is marked with the letter L or coloured red.

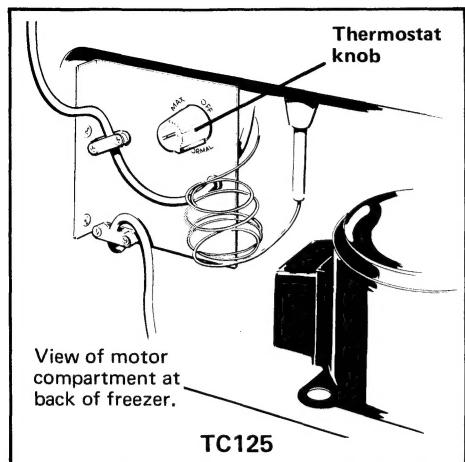
WARNING — THIS APPLIANCE MUST BE EARTHED.

If a 13 amp. (B.S. 1363) fused-plug is used, it should be fitted with a 13 amp fuse. In other cases, the circuit to which the freezer is connected should be fitted with a 10 amp. fuse.

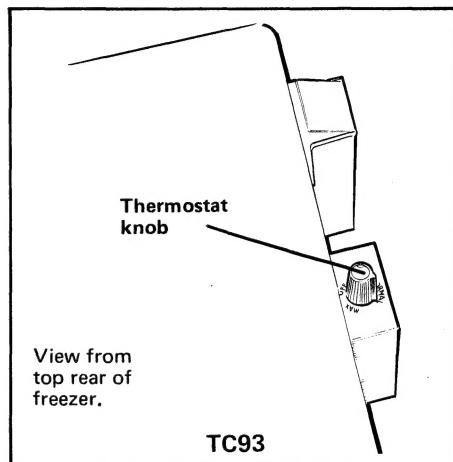
To start the freezer, see that the thermostat knob is set at NORMAL, then connect the

plug to the socket outlet and switch on. Also, on model TC125, switch on the ON/OFF switch located on the *underside* of the lid.

When operating, parts of the outer casing may become warm. This is quite normal as modern freezers have the condenser system incorporated in the body of the cabinet.



TC125



TC93

Fig. 1

Fig. 2

INDICATOR LIGHTS AND RAPID FREEZE SWITCH (MODEL TC125 ONLY)

Two indicator lights and a Rapid Freeze Switch are located in the front of the lid of the model TC125.

Red Indicator Light

After the freezer has been switched on and has reached the correct temperature for the setting of the thermostat, the red light will glow brightly. It will go out in the event of a power failure or, providing the thermostat is at the correct setting, if the freezer temperature rises unduly. It may go out temporarily after the lid has been opened or after placing a load of food in the freezer but will come on again as soon as the temperature falls to the correct level once more.

If the red light goes out for an unknown reason, check the following points:-

- Is the plug properly connected to the wall socket and is the socket switched 'ON'?
- Is the fuse in the plug and/or circuit supplying the freezer in order?
- Is the thermostat set at 'NORMAL'?
- Has there been a power failure? Your lights or electric clocks may give an indication of this.

If the above are in order, have you recently put in a large amount of food, or has the lid been left open as this will raise the temperature temporarily.

If, after checking the above, you are not able to correct the fault, keep the lid closed and apply for service without delay - see back page.

Orange Indicator Light and Rapid Freeze Switch

The Orange light will come on as a reminder when the Rapid Freeze Switch of the TC125 is depressed for the freezing of fresh foods.

LOADING THE FREEZER

After starting up the freezer for the first time, it is advisable to wait until the next day to ensure that it is working properly before loading it with frozen food.

The net storage volumes of the freezers, together with the estimated amount of mixed varieties of food which they will hold, are given in the following table. These estimates are based upon a nominal figure of 0.32 kg of food per litre (20 lb per cubic foot), but, in practice, some variations may occur in the amount which can be stored because of the different shapes and densities of food.

Model	Net Volume		Frozen Food Capacity (Approx.)	
	Litres	Cubic Feet	kg	lb
TC93	244	8.6	78	172
TC125	312	11.0	100	220

Frozen food should be placed in the freezer soon after purchase. Where baskets or dividers are provided, these will assist in grouping and retaining the packages in an order to suit individual requirements. More frequently used foods should be placed in the most accessible positions.

Do not allow packages to protrude above the top edge of the interior lining on model TC93, or higher than the load-line marked on the interior of the TC125.

Generally speaking, pre-packaged commercially frozen food should be stored in accordance with the frozen food manufacturer's instructions for a 3-star frozen food storage compartment; this means that most types of these foods can be stored for up to three months. The length of storage time cannot be precisely stated, however, as this varies very much with the nature of the frozen food. It is therefore important to take note of the food manufacturer's estimate of the storage times for his products.

Bulk quantities of frozen food, delivered to the door, can usually be stored for longer periods as indicated by the manufacturer.

If frozen food is allowed to thaw, i.e. the packs become wet and limp, no attempt should be made to store or refreeze, — it should be consumed or disposed of within 24 hours.

WARNING — Never put bottles or cans of carbonated (gassy) drinks in the freezer as they may burst if the gas is forced out by freezing.

Care should be taken when handling and consuming water ices (i.e. iced lollies) taken directly from the freezer because of the possibility of cold burn (frost bite) when such ices are at very low temperatures.

TEMPERATURE REGULATION

The temperature in the freezer will be influenced by such things as its location, room temperature, and the frequency and duration of lid openings. When the thermostat is set at NORMAL, suitable temperatures $[-18^{\circ}\text{C} (0^{\circ}\text{F})$, or below] will be obtained for the storage of frozen food under most conditions of use. If colder temperatures are required for some reason, the thermostat knob should be turned nearer to MAX.

FREEZING FRESH FOOD

Detailed information on the preparation and packaging of fresh foods for freezing, and their storage times, is given in the separate leaflet and in various publications available from booksellers or Freezer Agents.

The maximum recommended weight of fresh food which can be frozen per 24 hours is given in the following table.

Model	Max. load of fresh food which can be frozen per 24 hours	
	kg	lb
TC93	13.5	29.5
TC125	16.0	35.0

When fresh food is to be frozen, the Rapid Freeze switch on the front of the lid on the model TC125 should be depressed, preferably a few hours before the food is ready to be placed in the freezer. On model TC93, which does not have a rapid freeze switch, the thermostat knob should be set to its highest position (MAX) instead.

The prepared and packaged foods can then be placed anywhere in the freezer but they should be in contact with the outer walls of the lining as far as possible. It is better to distribute the food evenly around the freezer rather than place a number of packages in one place.

Twenty four hours after placing the foods in the freezer, return the rapid freeze to its 'off' position, or, on model TC93, return the thermostat knob to NORMAL. No harm will be done if the control is inadvertently left at its freezing position for a longer period.

LOCK AND KEYS

The model TC125 freezer is lockable. To avoid accidents, always keep the keys well away from the freezer and out of reach of children.

REMOVAL OF FROST

It will be necessary to remove frost from the walls of the freezer from time to time. This should be done by using a plastic scraper or a bristle brush. Do not use sharp metal instruments or a wire brush as these may damage the finish.

It is advisable to take the opportunity of periods when the amount of food being stored is low, to remove frost. If possible, move existing foods to one side, scrape off the frost and then move foods back in order to gain access to the other side.

Occasionally, it is desirable to completely defrost the freezer and to clean it, choosing, if possible, a time when food stocks are low. Any remaining frozen foods should be placed in cardboard boxes and wrapped in newspapers, blankets, etc.

Switch off and remove the plug from the socket outlet, then defrost quickly by placing bowls of hot (not boiling) water on the bottom of the storage compartment. As the frost loosens, it may be carefully removed with a bristle brush or a plastic scraper.

NEVER USE SALT OR OTHER CHEMICALS, OR FORMS OF HEAT OTHER THAN HOT WATER, TO HASTEN DEFROSTING.

As soon as all the frost has been removed, clean the freezer thoroughly as described under 'Cleaning', then replace the plug and switch on. Put back the frozen food and check that the thermostat is at the correct setting.

Remember that, if the temperature of frozen food is allowed to rise unduly during defrosting, its storage life may be shortened.

CLEANING

Clean the freezer thoroughly at intervals, as necessary. Switch off at the mains and defrost as described earlier. The cabinet interior and accessories can then be washed with a weak solution of bicarbonate of soda, then rinsed with warm water only and dried thoroughly. Do not wash any plastic parts in water that is more than hand warm and do not expose them to dry heat.

The outside of the cabinet should be dusted regularly and occasionally wiped down with a clean damp cloth, followed by a dry clean duster. The gloss finish can be maintained by the use of a mild wax polish, applied sparingly on the paintwork about once a month.

NEVER USE STRONG CHEMICALS OR ABRASIVE CLEANING MATERIALS ON ANY PART OF THE FREEZER.

After cleaning and drying, rub a little non-scented talcum powder or French Chalk on the sealing face of the lid gasket, along the rear edge. This will ensure the gasket moves easily against the cabinet as the lid is closed.

TO SHUT DOWN THE FREEZER

To shut down the freezer, switch off and remove the plug from the socket outlet, then defrost and clean the cabinet as described in the previous items.

When not in use, the freezer lid should be left open or wedged slightly open without damaging the gasket, so that fresh air can circulate inside.

Remember that, if the electricity supply is turned off at the main switch, the freezer will not operate. When going away for a period, on holiday for instance, do not turn off at the mains unless it is intended to put the freezer out of use.

INTERIOR LIGHT BULB

The interior light in the lid of the TC125 is fitted with an S.E.S. 15 watt bulb.

If it is necessary to fit a new bulb at any time, disconnect the freezer from the electricity supply before unclipping the cover and fitting the bulb.

Replacement of light bulbs is not a free-under-guarantee service.

FURTHER INFORMATION

For the long-term storage of frozen foods (i.e. up to three months for pre-packaged commercially frozen food, or up to a year for home frozen fresh food), the temperature in the freezer should be -18°C (0°F), or below. It does not matter if lower temperatures are obtained, but operating a freezer continuously at temperatures considerably lower than this will only increase the running cost with little corresponding benefit.

If only a relatively small amount of fresh food is to be frozen, it may not be necessary to set the control to its freezing position for the full 24 hour period. One's experience will play a part here, but, as it is often difficult to tell when the food has been frozen completely, it is wiser to keep to the 24 hour freezing period if there is any doubt on this point.

The stock of foods should be used in rotation as far as possible to prevent any items being left for excessive periods. Packages should preferably be marked with a code or date indicating when they are placed in the freezer, and it is a good idea to keep a simple record of what is being stored, and the dates, to assist when re-ordering fresh supplies.

If you hear the sounds caused by the refrigerant circulating through the cooling system, this is not detrimental and will be less obvious when the freezer is loaded with food.

If your freezer breaks down or if there is an isolated power failure, there will be no noticeable effect on the storage life of the food provided it does not thaw before the freezer is operative again. The time taken to thaw would depend on the amount of food in the freezer and the prevailing room temperature, and could be as long as 24 hours or more under favourable conditions. During such times, the freezer lid should be kept closed. Repeated short-time power failures should have no effect provided the food does not thaw.

Never put hot food into the freezer

Guarantee

Electrolux products are carefully designed, manufactured, tested and inspected and in consequence we can undertake to replace or repair any part found to be defective in material or workmanship, within one year of delivery to the original purchaser, free of any charge.

The guarantee is only conditional upon the appliance being correctly installed and used in accordance with the Company's instructions under normal conditions in European temperate climates. It may however be invalidated by unauthorised repair or modification of the appliance.

The Company does not accept any additional liability for defects arising from normal wear and tear, neglect or accident, nor for any consequential damage. Interior light bulbs are also excluded from the guarantee.

Customers are asked to assist the Company to carry out its undertaking under this guarantee by filling in the details on the enclosed registration card and returning it within 14 days. This will facilitate prompt service and provide valuable statistical information.

Unless the guarantee has been registered, other proof of the date of purchase will be required before free service is provided. Application for service should be made to your nearest Electrolux office.

We must point out that this guarantee does not cover liability for loss of food or other contents, but would draw your attention to the insurance facilities described on the separate leaflet.

IMPORTANT The date of purchase should be entered in this panel

Electrolux Service Organisation

Should you require help

or service in connection with your Electrolux, please contact our Regional Office for your area.

* SOUTHERN REGION

Electrolux Ltd., Hippodrome House,
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Electricity Boards.*

* Additionally, London Postal District
residents may telephone 01-686 4321
to register service requests

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CHEST FREEZERS TC93 AND TC125 – LUX MODELS, MADE IN SWEDEN



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